

LUNCH ENTREES

ROTISSERIE CHICKEN 17

Half a natural free range chicken with crushed herb jus, roasted on our rotisserie and served with mashed potatoes, broccolini

CEDAR PLANKED MAHOGANY KING SALMON 18

with soy-mustard glaze, applewood smoked bacon and Yukon gold potatoes

PARMESAN CRUSTED PETRALE SOLE 19

With lemon caper, almond brown butter, fresh vegetables, rice

LUMBERYARD MEATLOAF 15

Wrapped in bacon, served with whipped potatoes and mushroom demiglaçe

BBQ BABY BACK RIBS 22

Slow cooked, falling off the bone pork ribs, with sweet potato fries, cole slaw

BURGERS AND SANDWICHES

Served with choice of French Fries or Cole Slaw, sub sweet fries for \$1.00

SIGNATURE LUMBERYARD BURGER 14

Bleu cheese, caramelized onions, Swiss, bacon

SLOW ROASTED ANGUS BEEF FRENCH DIP 17

Thinly sliced and piled high on a toasted French roll, served au jus with sour cream horseradish

HAWAIIAN AHI SANDWICH 16

Grilled and served w/ shiitake mushrooms & sesame aioli

\$12 & UNDER LUNCHESES

HALF POUND ANGUS CHUCK CHEESEBURGER & FRIES 12

- Avocado \$2, + Bacon \$2, +Bleu Cheese \$2, +Caramelized onions \$2

GRILLED CHICKEN SANDWICH 12

Breast of chicken with swiss, lettuce, onion and tomato on our brioche burger bun, w/ fries

PESTO CHICKEN SANDWICH 12

Grilled chicken breast, prosciutto, fontina, arugula, tomato, pesto aioli, Ciabatta bun w/ fries

HALF SANDWICH WITH CUP OF SOUP OR SALAD 11

Choice of Turkey or Tuna Salad Sandwich

Choice of clam chowder, French onion, tomato bisque, house, caesar or half wedge salad

SOUP & SALAD COMBO 10

Choice of clam chowder, French onion or tomato bisque with house, caesar or half wedge salad

SPINACH SALAD W/ ROTISSERIE CHICKEN 12

w/ bacon, candied walnuts, cranberries, oranges, honey-mustard

COBB SALAD 12

Grilled chicken, avocado, tomatoes, bleu cheese, applewood smoked bacon, choice of dressing

BBQ PULLED PORK SANDWICH 12

All natural Salmon Creek Farms pork topped w/ slaw, served w/ fries

ALBACORE TUNA SALAD SANDWICH 11

On squaw bread with lettuce, tomato, served w/ cole slaw or fries

ROASTED TURKEY SANDWICH 11

Lettuce, tomato, muenster cheese, mayo, whole wheat bread, served w/ cole slaw or fries

WILD MUSHROOM & ARTICHOKE PANINI 12

With fontina cheese, served w/ cole slaw or fries

FISH & CHIPS 12

Beer battered Alaskan cod filets served with crispy fries

STARTERS

- SKILLET CORN BREAD *w/ honey butter* 7
- FRESHLY SHUCKED OYSTERS (6) HALF SHELL 14
- LUMBERYARD PLANKS 10
Crispy zucchini served with lemon aioli
- SPINACH & ARTICHOKE DIP 12
- PANKO FRIED JUMBO ONION RINGS 9
- GRILLED ARTICHOKE *w/ lemon aioli* 11
- AVOCADO-SHRIMP CEVICHE 14
- FRIED CALAMARI *w/ lemon aioli* 10
or KUNG PAO STYLE *w/ peanuts, cilantro & carrots* 12
- CRISPY LOBSTER & SHRIMP SPRING ROLLS 10
- AHI TARTARE *w/ avocado, crispy won tons* 15
- TRIO OF HUMMUS DIPS 10
Roasted Garlic, Roasted Red Pepper, Cilantro-Poblano

SOUPS AND SALADS

Salad Add-ons:

- Chicken or Calamari +7 Abi or Grilled Shrimp +9*
- HOUSE SALAD 11, SMALL 7
A trio of lettuces, cucumber, tomato, garbanzo beans, croutons
- CLASSIC CAESAR 11, SMALL 7
- WEDGE *w/ bacon, tomatoes, onions, bleu cheese* 11, Sm. 7
- GRILLED SHRIMP & WILD RICE SALAD 14
w/ avocado, cucumber, tomato, fresh basil, cumin vinaigrette
- GRILLED SALMON SALAD 17
baby mache, frisee, spicy lime dressing, roasted tomato
- DUNGENESS CRABCAKE SALAD 18
w/ fresh asparagus, baby greens, pears, bleu cheese
- DUNGENESS CRAB & BAY SHRIMP LOUIE 18
w/ chopped egg, tomato, cucumber, 1000 Isle

NEW ENGLAND CLAM CHOWDER 10/Bowl, 6/Cup

CROCK OF FRENCH ONION SOUP 9/Bowl, 6/Cup

SIDES

- FRENCH FRIES 5 OR SWEET POTATO FRIES 6
MASHED POTATOES 5
- MAC & CHEESE *w/ bacon & bleu* 8
- BUTTERED GREEN BEANS *w/ almonds* 7
- SAUTÉED SPINACH OR ROASTED BROCCOLINI 7
- BRUSSEL SPROUTS 8 SAUTÉED ASPARAGUS 7

We use all-natural chicken, humanely raised without the use of antibiotics or unnecessary chemicals, premium Angus beef, fresh fish that is either longline or hook & line caught whenever possible, cooking oils that contain no trans fats, and much of our produce is sourced direct from premium growers.

LUMBERYARD LAGUNA BEACH

384 FOREST AVENUE
LAGUNA BEACH

LBLUMBERYARD.COM
949.715.3900

WINE BY THE GLASS

WHITE: Glass=250ml Carafe

- Carletto, Prosecco, Sparkling Wine, Italy 8
- Domaine St. Michelle, Brut, WA..... 8
- Mumm, Napa Brut 11
- Josh, Chardonnay, Mendocino 9
- Byron, Chardonnay, Santa Barbara County 12
- La Crema, Chardonnay, Sonoma Coast 13
- Patz & Hall, Chardonnay, Sonoma Coast..... 15
- Rombauer Chardonnay, Carneros..... 19
- Benvolio, Pinot Grigio, Friuli, Italy 9
- 3Pears, Pinot Grigio, Paso Robles 10
- Decoy, Sauvignon Blanc, Sonoma County 12
- Haymaker, Sauvignon Blanc, New Zealand..... 9
- Chateau Ste. Michelle, Riesling, WA..... 9
- Burgans, Albarino, Spain 10
- Leth, Gruner Veltliner, Austria..... 10
- Luli, Rose of Pinot Noir 10

RED: Glass=250ml Carafe

- Tolosa, Cabernet Sauvignon, Paso Robles..... 10
- Stackhouse, Cabernet Sauvignon, Napa Valley 13
- Justin Vineyards, Cabernet, Paso Robles 16
- Decoy, Cabernet Sauvignon, Sonoma County 16.5
- The Prisoner, Orin Swift Cellars, Zin, Syrah 22
- Columbia Crest, Grand Estates, Merlot, WA..... 9
- Meiomi by Caymus, Pinot Noir, Tri-County..... 10
- Hitching Post, Pinot Noir, Santa Barbara County.. 12
- Luli, Pinot Noir, Santa Lucia Vineyards..... 14
- La Crema, Pinot Noir, Sonoma County..... 15
- Patz & Hall, Pinot Noir, Sonoma Coast 18.5
- Saldo, Zin, Orin Swift Cellars 15
- Tinto Negro, Malbec, Rioja, Argentina..... 10
- Sexual Chocolate, SLOWineCo, Napa blend 16.5
- Lang & Reed, Cabernet Franc, Napa..... 16.5



DESSERTS

- LUMBERYARD HOG HEAVEN PIE 9
*Cookie crumb crust, chocolate ganache,
peanut butter mousse & whipped cream*
- MOLTEN CHOCOLATE LAVA CAKE 8
- CRÈME BRULEE 8
- FRESH APPLE COBBLER A LA MODE 8
- TODAY'S BREAD PUDDING 8
- TRIO OF SORBETS, FRESH FRUIT 8



ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL...
...IF ONE HAS NOT DINED WELL. – VIRGINIA WOOLF

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*For parties of seven or more, 18% gratuity will be added.
Executive Chef: Armando Ortega
Sous Chef: Josue Tavares*